

STENOGRAPHERS LUNCH IN GRAVEYARD



The graveyard of historic Trinity church in New York has been thrown open to the working girls of the financial district, and scores of young women may be seen daily eating their lunches while resting their backs against gravestones.

PANAMA'S BIG GUN

Largest Piece of Ordnance in World Nearing Completion.

Has a Velocity of 2,250 Feet a Second, and is Discharged by 665 Pounds of Powder—Tremendous Instrument of Peace.

Washington.—When its breech locking device has been perfected at Watervliet arsenal, the great 16-inch gun, the biggest piece of ordnance in the world, which was recently shipped from the Sandy Hook proving grounds, will be virtually ready for service in the Panama canal fortifications.

The carriage of this great gun is under construction at the Watervliet (Mass.) arsenal. It probably will be taken back to Sandy Hook for tests after being mounted, and will not be shipped to Panama before next spring.

A conception may be obtained of the tremendous power of this gun, destined to protect the Pacific entrance to the Panama canal, from the fact that it is 50 feet long, weighs 142 tons, and fires a projectile about six feet long. The projectile weighs a ton and is discharged by 665 pounds of powder. It requires eight men to carry the powder charge.

This gun has a maximum range of from 22 to 23 miles, or half the distance between New York city and West Point. The elevation permitted by its carriage will enable the gun to fire a projectile about 11 miles across the Pacific ocean. It has sufficient power, theoretically, to pierce two feet of the best armor at the muzzle. At 11 miles the gun is calculated to pierce a 12-inch armor plate, or any side armor afloat.

When a shell leaves the gun it is revolving around its axis at about 4,000 revolutions a minute, and develops a pressure of 38,000 pounds to the square inch. The pressure to the rear on the gun and forward on the projectile amounts to 7,600,000 pounds. The projectile's velocity of 2,250 feet a second gives a muzzle energy of more than 84,000 foot tons—that is, an energy capacity of raising 42 tons one foot every second.

Army ordnance officers believe this gun will be a tremendous instrument of peace when it is in position on the Panama canal.

Bride Sues for Support.

Chicago.—Because there was nothing in the house to eat but soup, Mrs. Paul Slomski, bride of eighteen days, had her husband brought into court in an effort to make him support her.

THIEVES LEAVE A MESSAGE

Robbers Ask Postmaster to Keep No More Pennies as They Weigh Too Much.

Branchville, N. J.—When Postmaster William P. Ellett arrived at the post office one morning recently he found the interior in disorder and the following sign painted on the back of a calendar hung over the safe: "Have a heart! What's this place—a kid's toy bank? Wise up! Never keep pennies; they weigh too much."

A hurried investigation showed that the safe had been robbed of about two dollars, all in pennies, which had been left in a drawer at night, after all the silver and bills had been taken home by the postmaster. In a drawer above the one where the pennies were left was \$8 worth of stamps, but these were left undisturbed. The robbers gained entrance by forcing the lock on the front door.

16-YEAR-OLD BOY SAVES TWO

Milton Smith Risks His Life to Rescue Men From Drowning at Coplay, Pa.

Coplay, Pa.—Sixteen-year-old Milton Smith of this place proved himself a hero when he saved two men from drowning in the Lehigh river and just missed reaching Raymond Nolf, eighteen years old, who was drowned. Levi Stauffer and William Kleppinger were the rescued men. All four, following their day's work at a bakery, went in swimming in the river. As they were wading about, the quartette suddenly stepped into a deep hole, forming a bridge pier. Stauffer and Kleppinger made an effort to rescue Nolf and would have been drowned if Smith had not been near. After helping Stauffer and Kleppinger to shore, Smith went after Nolf, but he had sunk and his body could not be located.

SUFFRAGETTE WINS A POINT

Shovels Grain With Laborers in Order to Get Their Signatures to Petition.

Elden, O.—Miss Elizabeth Strauss, nineteen years old, suffragist, and one of the most strenuous petition circulators in Ohio, asked a group of laborers who were perspiringly shoveling grain into a box car to sign the "votes for women" paper. "Women ought not to vote, less they do the same work as men does," one of the workers said, and the others

agreed with him. Miss Strauss shoveled grain with a big scoop for 15 minutes, and left with the signatures of all the men.

RED ARMY TROUSERS TO GO

French Soldiers Will Be Clothed in Gray-Blue—Take Seven Years to Make Change.

Paris.—The death warrant for the French soldiers' red trousers was signed in the chamber of deputies. In the future the army of the republic will go to war clothed in a neutral shade of gray-blue, which, it is asserted, will make the wearers invisible to the enemy at 500 yards, instead of, as at present, being plainly discernible at 1,500 yards. The change is expected to take seven years.

M. Messimy, the minister of war, in urging the necessity for the measure, was supported in his argument by citing the example of the British army, which adopted khaki in the Transvaal, and the experience of the war in the Balkans.

M. Lasies, an ex-cavalry officer, aroused the patriotic fervor of the deputies by saying that the French soldiers, whether they dressed in blue, red or gray, would always fight well.

'JANE ADDAMS' OF THE SOUTH

Miss Kate M. Gordon of New Orleans, Noted Suffragette, Agrees With President on Question.

Washington.—Miss Kate M. Gordon of New Orleans, president of the Southern States Woman Suffrage association and frequently referred to as "the Jane Addams of the South," is



Miss Kate M. Gordon.

visiting Washington on her way home from Newport, where she was a guest of Mrs. O. H. P. Belmont. In an interview she expressed herself as agreeing with the president that equal suffrage is a states rights matter and declared that southern women are not opposed to suffrage as has been said.

Minister's Son Pleads Guilty.

Los Angeles.—John F. Gray, said to be the son of a Pasadena minister, pleaded guilty to stealing a gold watch from the body of Harry Baker after an automobile had plunged over a cliff resulting in the deaths of Baker and three companions. According to the police Gray committed the robbery while Baker was dying.

WORTHY HIGH PLACE

ARTICHOKE AN IMPORTANT ITEM ON THE MENU.

Large Number of Dishes That Are Easy to Prepare, and Delicious—Should Be No Problem to the Home Cook.

But the ways of cooking the artichoke are legion. Some of these are genuine "creations" of celebrated chefs and are too elaborate for the practical housewife. Others are simple enough to be within the reach of any home cook, and the dishes that can be made from artichokes are so varied and delicious that we are glad to give some of the simpler of these recipes. Try them and see if you have not gained a delightful addition to your bill of fare.

Artichokes Hollandaise.—Boil artichokes in salted water. Drain; serve on platter garnished with parsley and lemon. Serve hollandaise sauce separate.

Artichokes in Combination Salads.—An infinity of combination salads may be made with the artichoke as the principal ingredient; artichoke hearts, with lettuce, chicory or escarole and a few asparagus points, or with a little cauliflower, string beans, carrots and two or three anchovies; or chopped chicken and celery and peas or stoned olives and sardines boned, skinned, etc.; all are palatable if good dressing is used and everything well chilled.

Artichokes With Mayonnaise.—Boil the artichokes 20 minutes in well salted water. Serve hot, or thoroughly chilled, with mayonnaise. If it is desired that the artichoke should be of a bright green color when cooked, add one-half cup of vinegar to the boiling water when the artichokes are placed in it.

Artichokes Scrambled With Eggs.—Cut in very small pieces the artichokes from which have been removed the stem, points and hard outer leaves. Cook slowly in olive oil or butter. Season to taste; when cooked, break in eggs; mix all together. Cook and serve.

Artichokes (Popular Style).—Remove one-half an inch from the sharp points of the leaves. Cut the stalks close. Wash in vinegar and cold water to draw out any insects that may be there. Drain and lay artichokes in a pot of boiling salted water; boil gently until you can draw a leaf easily, but do not cook too much. Drain upside down till dry. Serve hot with sauce hollandaise or cold with plain french dressing, tartar sauce or mayonnaise. The time for boiling will take from 25 minutes to one hour, according to the size and age of the artichoke.

Artichoke Hearts With Cream Sauce.—Remove the hard outer leaves and the pointed ends of the artichokes, leaving only the tender parts; parboil these; cut each in four pieces; put them in a casserole with butter, pepper, salt, a little flour, cream or milk, and boil all together until the sauce is perfectly blended and reduced to the quantity needed to serve properly.—The Delineator.

Bar-le-Duc.

The very choice preserve known as bar-le-duc is made from the large cherry currants. Remove the seeds, using for this purpose a quill or darning needle, taking them out from the stem end. To three pounds of these prepared currants allow four pounds and one-half of sugar and one cupful of water. Make a sirup of the sugar and water, stirring until the sugar is dissolved and the sirup makes a soft ball when dropped into cold water. Add the currants, bring to the boiling point, take from the fire, turn into hot, sterilized glasses and seal like jelly.